

VISIT...

LANZAROTE
Caliente.COM

Mrs Fields Cashew and Coconut
Cookies Categories: Cookies Yield: 30
servings 2 1/4 c Flour

1/2 ts Baking soda 1/4 ts Salt

3/4 c Light brown sugar 1/2 c Sugar

3/4 c Butter; softened 2 lg Eggs

2 ts Vanilla

1/2 c Sweetened shredded coconut 1 c
Chopped raw cashews; -unsalted 1 c
Chopped dates 1/4 c Sweetened
shredded coconut Reserved for topping
Preheat oven to 300°F. In a medium
bowl combine flour, soda and salt.

Mix well with a wire whisk and set
aside. In a medium bowl combine sugars
with an electric mixer at medium speed.
Add butter and mix to form a grainy
paste. Add eggs and vanilla, and beat
until smooth. Add flour mixture, coconut,
cashews and dates. Blend at low speed
just until combined. Drop by rounded

tablespoonfuls onto ungreased baking sheets, 2 inches apart.

Sprinkle tops lightly with reserved coconut. Bake for 23-25 minutes or until bottoms turn golden brown. With a spatula, transfer to a cool, flat surface.